第２講　難関国公立大英語長文②

ポイント

【1】対比の発見①
【2】抽象の発見
【3】対比の発見②

次の英文を読んで，問に答えなさい。

Everybody wants to eat delicious and safe food. However, exposure to different cultures reveals how people’s attitudes towards food safety and taste are not all innate or biological. Assumptions and practices regarding the preparation and presentation of food highlight the influence of culture on what and how people eat. (1) For example, in one culture, some kinds of fresh ingredients might be considered edible（　a　）, that is, without any kind of preparation like washing, peeling or heating. Yet in another culture, the same foodstuff may require some kind of preparation before it can be eaten.

It is often difficult for people from the same culture to view such activities and beliefs objectively, and so witnessing the food practices of other cultures can be surprising. *Sashimi* is a great example of this. While *sashimi* may be the result of several steps of preparation — from cleaning and cutting, to a particular style of presentation — heating is not one of these steps. (2) Japanese consumers take it for granted that the quality of *sashimi* is directly related to the fact that it is raw. By contrast, in other cultures, the conventional belief may be that meat and fish require some sort of cooking, such as baking or frying, (3) in order（　b　）them to be considered edible. In

these cultures, *sashimi* is not thought of as raw, delicious and safe to eat, but rather as uncooked, and therefore possibly unsafe to eat, regardless of how it may taste. Fresh chicken eggs are another raw foodstuff commonly eaten in Japan — as a topping for rice, or as a dipping sauce for *sukiyaki*, for example — but most people in the UK or the USA believe that chicken eggs require some kind of heating before they are fit for human consumption.

NOTE

However, the ways in which people from other cultural backgrounds eat certain foods might be considered equally unconventional by many Japanese. For example, few Japanese would eat the skin of apples or grapes. In this case, the difference involved in the preparation of the food is not the use of heat, but the removal of part of the foodstuff. People in much of the world eat apples and grapes without peeling them. A European might think, (4)'What could be more healthy and delicious than picking an apple from the tree and eating it?' But this way of thinking is not shared by a large number of Japanese.

It is clear that different cultures have different conventions regarding the preparation of particular foods, and different beliefs about what is considered delicious. However, there is no question that some common food preparation practices — or sometimes a lack of certain food preparation processes — are unsafe from a scientific point of view. However delicious they may be, raw meat and fish can contain the eggs of harmful parasites like tapeworms, which are often undetectable. If chicken eggs are not properly stored, and are left unconsumed for a long time, they can easily produce bacteria like salmonella.

NOTE

The poisoning caused by salmonella does not usually require hospitalization, but it can be very dangerous for young children and elderly people. In addition, while eating the skin of apples and grapes may be a good source of dietary fiber, one also runs the risk of consuming insecticides, the poisons that are used to protect many non-organically farmed fruits from insects. So, while there may be ‘no accounting for taste’ beyond culture, safety is a different issue, and (5) we should always be aware of the risks involved with culturally accepted methods of food production and consumption.

［2016 年度　北海道大学］

NOTE

問１　下線部（1）で，空欄（　a　）に入る最も適切な語句を，(A)～(D）から選び，記号で答えなさい。

(A) as is clear　　(B) as is fresh　　(C) as they are　　(D) as unclean

問２　下線部（2）を日本語に訳しなさい。

問３　下線部（3）の空欄（　b　）に入る語（1 語）を書きなさい。

問４　下線部（4）を日本語に訳しなさい。

問５　下線部（5）の理由として最も適切なものを，(A)～(D）から選び，記号で答えなさい。

(A) Eating raw chicken eggs or unpeeled fruits can be dangerous in certain conditions because of harmful bacteria or pesticides.

(B) Eating unpeeled apples or grapes may cause weight gain.

(C) Only young children and elderly people are vulnerable to particular bacteria.

(D) Beliefs about what is considered delicious actually come from better understanding of food preparation.

問 6　本文の内容と一致するものを，(A)～(G) から 3 つ選び，記号で答えなさい。

(A) By food preparation processes, the author exclusively means the use of heat.

(B) Culturally established ways of consuming food may conflict with scientific principles of food safety.

(C) In some food cultures outside Japan, fish in its raw state is not categorized as an edible foodstuff.

(D) People having little contact with other cultures tend to view their own food-related conventions as natural and standard.

(E) Repeated exercise is required for the mastery of any food preparation.

(F) Instinct alone determines what and how people eat.

(G) All cultures around the world consider it natural to eat unpeeled fruit.

復習テスト　　第２講

＊次の見出し語（句・文）に合う選択肢を選びなさい。

1. さらされること

① expedition　② experiment　③ experience　④ exposure

2. 先天的な

① innate　② temperate　③ operate　④ alternate

3. 目撃する

① weed　② wellness　③ witness　④ warning

4. ～を当然と思う

① pay attention to ～　② learn ～ by heart

③ take ～ for granted　④ divide ～ into

5. 客観的に

① objectively　② subjectively　③ respectively　④ deceptively

6. 食べられる

① eligible　② abdominal　③ acceptable　④ edible

7. 消費

① contemplation　② consumption

③ collaboration　④ communication

8. 有機的に

① responsively　② immediately

③ mechanically　④ organically

9. 含む

① retain　② contain　③ detain　④ entertain

第２講　解答

※掲載内容について　本書に収録された解答・解説はスタディサプリが独自に作成したものです

＜解答＞

問１　(C)　　問２　全訳の下線部（2）を参照。　　問３　for

問４　全訳の下線部（4）参照。　　問５　(A)　　問６　(B), (C), (D)

＜全訳＞

みんなが美味しくて安全な食事を食べたい。しかしながら，様々な文化に触れることで，食の安全や好みに対する人々の考え方が，先天的，あるいは生物学的ではないということが明らかになる。食料の準備や盛り付けに関する思い込みや慣習は，文化が人の食べ物や食べ方に影響を与えているということを明らかにする。例えば，ある文化では，ある種の新鮮な食材がそのままで食べられる，すなわち，洗ったり，皮をむいたり，熱したりするような準備をしないと思われているかもしれない。しかし，別の文化では，同じ食料を食べる前に，ある種の準備をするかもしれない。

同じ文化の人々がそのような行いや考えを客観的に見ることはたいてい難しいので，他の文化の食習慣を見ると，驚く可能性がある。刺身はこの格好の例となる。刺身は洗浄して切り分けることから，特別な盛り付け方をするいくつかの準備段階の結果であるかもしれないが，熱を通すことは，この段階の一つではない。(2)日本の消費者は，刺身の質はそれが生であるという事実に直接関係していることを当然だと思っている。対照的に，他の文化では，昔からの考えで，肉や魚が食べられるようになるには，焼いたりあげたりするようなある種の調理が必要だということかもしれない。これらの文化では，刺身は生で美味しくて安全な食べ物だとは思われずに，むしろ調理されていないので，どういう味がするかに関係なく，おそらく安全な食べ物ではないと見なされている。新鮮な生卵は，日本で常食されているもう一つの生の食材で，例えばご飯にかけて，すき焼きの漬け汁などに使われるが，イギリスやアメリカのほとんどの人は，ニワトリの卵は，食用にするには，ある種の熱処理が必要だと信じている。

しかしながら，他の文化から来た人がある食料を食べる方法は，多くの日本人にとって一般的ではないと考えられるかもしれない。例えば，リンゴやぶどうの皮を食べる日本人はほとんどいないだろう。この場合，食事の準備に関わる違いは，熱を使うことではなくて，食料の一部を取り除くことである。世界中の多くの人が，皮をむかずにリンゴやぶどうを食べる。ヨーロッパ人なら，(4)「木からとって食べるリンゴより，健康的でおいしい食べ方があるだろうか」と考えるかもしれない。しかし，この考え

方は，大多数の日本人には受け入れられない。

　様々な文化には，特定の食事の調理に関する様々な慣習や，美味しいと考えられるものに様々な考えがあることは明らかだ。しかしながら，日常的な昔ながらの調理法，あるいは時に，ある食事の調理過程を抜かすことが，科学的観点から安全ではないことに疑いはない。生の魚や肉がどれほど美味しくても，サナダムシのように，たいてい発見できない有害な寄生虫の卵を含んでいる可能性があるからだ。もし生卵がきちんと保管されておらずに，長い間消費されていないままなら，サルモネラ菌のようなバクテリアを容易に作り出すことができる。サルモネラ菌によって引き起こされる中毒は，たいてい入院までは必要としないが，幼い子供や高齢者にはとても危険なものになる可能性がある。さらに，リンゴやぶどうの皮を食べることは、食物繊維の良い供給源になるかもしれないが，多くの有機栽培ではない果物を昆虫から守るのにつかわれている殺虫剤をも摂取してしまうリスクがある。よって、文化を越えて「好みは説明できない」かもしれないが、安全性は異なる問題で、私たちはいつも文化的に受け入れられている食料の生産方法や消費方法に関わるリスクを意識すべきだ。

第２講　重要語彙リスト　　＊一つ一つ何度も繰り返して，覚えてください

1	exposure	さらすこと
2	innate	先天的な
3	biological	生物学的な
4	assumption	前提，思い込み
5	highlight	強調する
6	ingredient	材料
7	edible	食べられる
8	preparation	準備
9	peel	皮をむく
10	foodstuff	食品
11	objectively	客観的に
12	witness	目撃する
13	presentation	盛り付け
14	consumer	消費者
15	take it for granted that ～	～を当然だと思う
16	be related to	～に関係している
17	raw	生の
18	by contrast	対照的に
19	conventional	慣習的な
20	regardless of	～に関係なく
21	dip	漬ける
22	skin	皮
23	be involved in	～に関係する
24	from a ～ point of view	～な観点から
25	parasite	寄生虫
26	undetectable	発見できない
27	hospitalization	入院
28	dietary fiber	食物繊維
29	run a risk	リスクをおかす
30	insecticide	殺虫剤
31	organically	有機に
32	insect	昆虫
33	account for	説明する

第２講　音読用白文　①　②　③　④　⑤　⑥　⑦　⑧　⑨　⑩

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復習テスト　解答

<第 2 講>

1. ④　2. ①　3. ③　4. ③　5. ①

6. ④　7. ②　8. ④　9. ②